AMENDMENTS TO THE CLAIMS

Claim 1 (Currently Amended): A method for producing L-glutamic acid, comprising

(a) deleting the ~~mutating all or a portion of a chromosomal gene of a~~ penicillin binding protein 3 (PBP3) in a coryneform ~~bacteria~~ bacterium such that the ~~penicillin binding protein 3~~ PBP3 encoded by the chromosomal gene of the ~~penicillin binding protein 3~~ PBP3 is not produced or the function of the ~~penicillin binding protein 3~~ PBP3 encoded by the chromosomal gene of the ~~penicillin binding protein 3~~ PBP3 is reduced or eliminated in said coryneform ~~bacteria~~ bacterium;

(b) transforming said coryneform ~~bacteria~~ bacterium with a DNA on a plasmid containing a temperature sensitive replicon, encoding a functioning ~~penicillin binding protein 3~~ PBP3 wherein said DNA comprises nucleotides 881 to 2623 of SEQ ID NO:1, or a DNA which is hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 under stringent conditions and which codes for a functioning penicillin binding protein 3, wherein the stringent conditions comprise washing at 60°C in 1 X SSC and 0.1% SDS~~, and wherein expression of said functioning penicillin binding protein 3 is under the control of an inducible promoter~~;

(c) cultivating said coryneform ~~bacteria~~ bacterium in a liquid medium to produce and accumulate L-glutamic acid in the medium; and

(d) collecting the L-glutamic acid.

Claim 2 (Currently Amended): The method according to claim 1, wherein said cultivating comprises growing the coryneform ~~bacteria~~ bacterium at a first temperature to proliferate the coryneform ~~bacteria~~ bacterium, and subsequently incubating the coryneform

~~bacteria~~ bacterium at a second temperature to produce L-glutamic acid,

wherein ~~at the first temperature~~ the functioning ~~penicillin binding protein 3~~ PBP3 encoded by the DNA on the plasmid is produced ~~or the function of a penicillin binding protein 3 encoded by the DNA on the plasmid is not reduced or eliminated~~ at the first temperature, and

~~at the second temperature the penicillin binding protein 3~~ the PBP3 encoded by the DNA on the plasmid is not produced ~~or the function of a penicillin binding protein 3 encoded by the DNA on the plasmid is reduced or eliminated~~ at the second temperature because the expression of the functioning ~~penicillin binding protein 3~~ PBP3 is under the control ~~of a~~ of the temperature sensitive replicon.

Claim 3 (Previously Presented): The method according to claim 1, wherein the plasmid further comprises a temperature sensitive replication control region, whereby the plasmid can replicate at the first temperature, and cannot replicate at the second temperature.

Claims 4 – 5 (Canceled)

Claim 6 (Currently Amended): The method according to claim 1, wherein the functioning ~~penicillin binding protein 3~~ PBP3 has the amino acid sequence shown in SEQ ID NO:2.

Claim 7 (Canceled)

Claim 8 (Previously Presented): An isolated DNA which codes for a protein which has the amino acid sequence of SEQ ID NO:2.

Claim 9 (Previously Presented): An isolated DNA, wherein said DNA is defined in the following (a) or (b):

(a) a DNA which comprises nucleotides 881 to 2623 of SEQ ID NO:1;

(b) a DNA which is hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 under a stringent condition, which comprises washing at 60°C in 1 X SSC and 0.1% SDS, and wherein said DNA codes for a protein having the ability to bind to penicillin.

Claim 10 (Canceled)

Claim 11 (Previously Presented): The DNA of Claim 9, which is (a).

Claim 12 (Previously Presented): The DNA of Claim 9, which is (b).

Claim 13 (Previously Presented): A vector comprising the DNA of Claim 11.

Claim 14 (Previously Presented): A vector comprising the DNA of Claim 12.

Claim 15 (Currently Amended): A bacterial cell <u>selected from the group consisting of Escherichia coli and a coryneform bacterium,</u> comprising the vector of Claim 13.

Claim 16 (Currently Amended): A bacterial cell selected from the group consisting of Escherichia coli and a coryneform bacterium, comprising the vector of Claim 14.

Claim 17 (Currently Amended): The method according to claim 1, wherein ~~at least a portion of the DNA which~~ the chromosomal gene of the PBP3 comprises nucleotides 881 to 2623 of SEQ ID NO:1 or ~~a DNA which is~~ nucleotides hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 ~~is deleted such that the function of the penicillin binding protein 3 is reduced or eliminated~~.

Claim 18 (Currently Amended): The method according to claim 1, wherein said functioning ~~penicillin binding protein 3~~ PBP3 is encoded by a DNA which comprises nucleotides 881 to 2623 of SEQ ID NO:1.

Claim 19 (Currently Amended): The method according to claim 1, wherein said ~~penicillin binding protein 3~~ PBP3 is encoded by DNA which is hybridizable with a nucleotide sequence comprising at least nucleotides 881 to 2623 of SEQ ID NO:1 under stringent conditions, which comprise washing at 60°C in 1 X SSC and 0.1% SDS.

Claim 20 (Previously Presented): In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 1.

Claim 21 (Previously Presented): In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 2.

Claim 22 (Previously Presented): In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 3.

Claim 23 (Previously Presented): In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 6.

Claim 24 (Canceled)

Claim 25 (Previously Presented): In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 17.

Claim 26 (Previously Presented): In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 18.

Claim 27 (Previously Presented): In a method of making a seasoning, the improvement comprising producing L-glutamic acid according to the method according to claim 19.

SUPPORT FOR THE AMENDMENTS

Claims 4, 5, and 10 were previously canceled.

Claims 7 and 24 are canceled herein.

Claims 1, 2, 6, and 15-19 have been amended.

Support for the amendment of Claims 1, 2, 6, and 15-19 is found in the specification at pages 3-37, for example at page 4, line 17 to page 5, line 9, page 8, line 7 to page 9, line 18, and page 17, lines 4 to page 22, line 24.

No new matter is added by these amendments.